



## 生日禮遇晚餐套餐

### BIRTHDAY PRIVILEGE MENU

(2022年11月18日至2023年1月1日 | FROM NOVEMBER 18, 2022 JANUARY 1, 2023)

秘製白滷香妃雞，湘蓮脆皮燒鵝，蔥油海蜇花  
Poached Chicken with Ginger Spring Onion Oil  
Roasted Goose with Lotus Seeds  
Marinated Jellyfish in Spring Onion Sesame Oil

雪燕蟹肉冬茸羹  
Braised Crabmeat Broth  
with Gum Tragacanth and Winter Melon Puree

燒汁京蔥炒豚肉拼碧綠乾燒蝦球  
Wok-fried Pork Fillets with Spring Onion in Gravy Sauce  
Stewed King Prawns in Spicy Sichuan Sauce  
with Seasonal Vegetables

蟲草花雪蓮子浸時蔬  
Braised Seasonal Vegetables with Honey Locust Fruits  
and Cordyceps Flowers

蟹籽金瑤海鮮炒飯  
Seafood Fried Rice with Crab Roe and Conpoy

陳皮紅豆沙湯丸  
Aged Mandarin Peel Red Bean Sweet Soup  
with Glutinous Rice Dumplings

賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

另加一服務費 Prices are in HK\$ and subject to 10% service charge





## 生日禮遇晚餐套餐

### BIRTHDAY PRIVILEGE MENU

(2023年1月2日起適用 VALID FROM FROM JANUARY 2, 2023)

白滷清遠香妃雞，湘蓮脆皮燒鵝，蔥油海蜇花  
Poached Qingyuan Chicken with Ginger Spring Onion Oil  
Roasted Goose with Lotus Seeds  
Marinated Jellyfish in Spring Onion Sesame Oil

紅燒素翅海皇羹  
Braised Seafood Broth with Bamboo Pith and Mock Shark Fin

碧綠乾燒蝦球  
Stewed King Prawns in Spicy Sichuan Sauce  
with Seasonal Vegetables

燒汁京蔥炒豚肉  
Wok-fried Pork Fillets with Spring Onion in Gravy Sauce

上湯杞子猴頭菇浸時蔬  
Braised Seasonal Vegetables with Wolfberries  
and Lion's Mane Mushrooms in Soup

蟹籽金瑤海鮮炒飯  
Seafood Fried Rice with Crab Roe and Conpoy

椰汁桃膠西米露  
Coconut Milk with Peach Resin and Sago Pearl

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